

VIA

ITALIAN TABLE

DINNER MENU

APPETIZERS

- JUMBO SHRIMP COCKTAIL (4) 13.99**
Served with house-made cocktail sauce 1/2 Dozen **19.99**, Dozen **38.99**
- HOUSE-MADE CHICKEN ORZO SOUP** Cup **5.99**, Bowl **7.99**
- SINGLE MEATBALL & MARINARA 6.99**
Ricotta salata and micro basil
- CLAMS CASINO 16.99**
- FRIED CALAMARI 15.99**
Cherry peppers, lemon, marinara sauce
- PAN SEARED OCTOPUS & SAUSAGE 16.99**
Marinated octopus prepared sous vide, served with polenta, Italian sausage, peppadew peppers, and arugula
- SAUSAGE & RICOTTA STUFFED PEPPERS 13.99**
Sweet Italian sausage and creamy ricotta cheese stuffed in Peppadew peppers. Oven roasted in our house-made marinara served with grilled bread
- CRISPY PORK MEATBALLS 13.99**
Agrodolce apricot glaze
- ROASTED PORK BELLY 14.99**
sumac dry rub, carrot purée and cherry reduction
- BOLOGNESE ARANCINI 12.99**
Fried risotto balls with bolognese stuffing
- PROSCIUTTO WRAPPED MOZZARELLA 12.99**
Pan seared, drizzled with balsamic reduction
- P.L.T. & MOZZARELLA 19.99**
A tower of fresh prosciutto, lobster meat, tomato, fresh mozzarella, basil and balsamic reduction
- VIA CHOPPED ANTIPASTO SALAD 17.99**
Diced salami, ham, chicken, provolone, red peppers, feta, celery, black olives, capers, tomato, red onion, Dijon vinaigrette
- ITALIAN FONDUE 15.99**
A blend of melted Italian cheeses and crumbled sausage, served with Tuscan bread
- HOUSE MADE RICOTTA 13.99**
Grilled crostini and local honey
- PAN FRIED FRESH MOZZARELLA 12.99**
Served with marinara sauce
- FRIED BRUSSELS SPROUTS 13.99**
Deep fried until crispy, tossed with Parmesan cheese and crispy prosciutto, served with sundried tomato aioli
- TRUFFLE FRITES WITH PARMIGIANO 12.99**
Thin cut fries with fresh Parmesan and truffle oil
- GARLIC CHEESE BREAD 12.99**
Soft Italian bread with roasted garlic butter topped with a blend of mozzarella and provolone cheeses, served with marinara sauce
- ITALIAN MEAT & CHEESE BOARD 25.99**
Prosciutto di Parma, salami, bresaola, gorgonzola dolce, pepperoncini cheese, truffle goat cheese, honeycomb, giardiniera, whole grain mustard sauce and grilled bread

GRILLED PIZZAS

Gluten Free Pizza Available add \$3

- CHICKEN & BACON 16.99**
White pizza with mozzarella, provolone, and asiago, with sliced cherry peppers
- HEIRLOOM TOMATO MARGHERITA 16.99**
Fresh mozzarella cheese, garlic oil, micro basil
- MEATBALL & SAUSAGE 16.99**
Peppadew peppers, marinated tomatoes, fresh ricotta, Parmesan cheese and parsley oil
- CHICKEN CAESAR SALAD 16.99**
Tomato, mozzarella, provolone
- FIG & PROSCIUTTO 16.99**
Eggplant, asiago, arugula, aged balsamic

SALADS

All dinners include Insalata Mista or Cup of Chicken Orzo Soup. For an additional charge of \$7, you may substitute a Grilled Caesar, Burrata Caprese, or Spinach & Grape Salad

- INSALATA MISTA 7.99**
Mixed greens, cucumber, tomato, house vinaigrette
- GRILLED CAESAR SALAD 10.99**
With seasoned Tuscan bread croutons
- BURRATA CAPRESE SALAD 13.99**
Fresh burrata mozzarella, heirloom tomato, basil, herb oil, and balsamic reduction
- SPINACH AND GRAPE SALAD 10.99**
Gorgonzola cheese and walnuts with a black pepper honey vinaigrette

EARLY DINING MENU \$19.99

CHICKEN MARSALA

Sautéed chicken breast, prosciutto, mushrooms, and peas with spaghetti pasta and feta cheese

SHRIMP SCAMPI

Pan seared shrimp tossed with grape tomatoes, parsley, and garlic in a white wine lemon-butter sauce, served over spaghetti

SPAGHETTI & MEATBALL

On spaghetti marinara, with ricotta salata and micro basil

First Course Not Included

No substitutions ~ No split entrees ~ Dine in only, not available for take out
Available Monday-Thursday 11:30 am - 6:00 pm

VIA ITALIAN CLASSICS

SURF, TURF, AND PASTA 45.99

Lobster tail with lemon basil sauce, grilled New York sirloin over asparagus, garnished with wild mushroom duxelles and demi glacé, and pappardelle bolognese

CHICKEN PICCATA 29.99

Sautéed boneless chicken breast, white wine lemon caper butter sauce, spaghetti and roasted tomatoes

CHICKEN PARMESAN 29.99

Lightly breaded, sautéed chicken breast served over spaghetti with marinara, melted mozzarella, provolone, and Parmesan cheese

EGGPLANT PARMESAN 29.99

Crisp slices of hand-breaded Italian eggplant stacked with mozzarella, provolone and marinara, then baked in casserole with mezzi rigatoni

RAGU OF ITALIAN MEATS 36.99

Slowly roasted pork, meatball, beef, chicken, and sausage in marinara over mezzi rigatoni

BEEF, PORK & VEAL

FILET MIGNON 47.99

8 oz. filet over roasted garlic and Parmesan mashed potatoes, roasted asparagus, topped with a red wine mushroom demi glaze and bleu cheese crumbles

BERKSHIRE PORK OSSO BUCO 35.99

Braised for hours until fall off the bone tender, served with garlic-herb and taleggio polenta, with a mushroom demi-glaze

BERKSHIRE PORK CHOP 37.99

One pound, grilled Berkshire pork chop, served over cheesy potato gratin and braised red cabbage, with apple cider gastrique

VEAL CHOP 39.99

One pound grain fed veal chop served over wild mushroom risotto, topped with a Gorgonzola dolce compound butter

BRAISED VEAL CHEEKS 39.99

Tender, slow braised veal cheeks, over Parmesan and roasted garlic mashed potatoes with a red wine-porcini demi glacé

HOUSE PASTAS

MUSHROOM FIORI 29.99

Fiori pasta tossed in a herbed wild mushroom cream sauce, smoked honey, porcini mushroom powder and parmesan cheese

MEZZI RIGATONI WITH ROASTED CHICKEN 34.99

Pulled roasted chicken, wild mushrooms, peas, shallots, tomato, and crispy prosciutto in a pesto cream sauce

SHRIMP SCAMPI 29.99

Pan seared shrimp tossed with grape tomatoes, parsley, and garlic in a white wine lemon-butter sauce, served over spaghetti

THREE MEATBALLS 29.99

On spaghetti marinara, with ricotta salata and micro basil

SEAFOOD FRA DIAVOLO 35.99

Sautéed shrimp, scallops, and lobster tossed with orecchiette pasta in a spicy red sauce

SHORT RIB MARSALA 37.99

Slow braised, pulled, beef short rib tossed with marsala wine, wild mushrooms, prosciutto, and cheese stuffed tortellini

PAPPARDELLE BOLOGNESE 29.99

A rich meat sauce of beef, pork, sausage, and a touch of tomato and cream

PASTA & SAUCE 24.99

Choice of Pasta: Mezzi Rigatoni, Cheese Tortellini, Pappardelle, Fiori, Spaghetti, Cheese Ravioli, Orecchiette, Gluten-Free Penne
Choice of Sauce: Alfredo, Marinara, Pesto,odka

SEAFOOD

SEARED SCALLOPS 39.99

Fresh all natural seared sea scallops with a fingerling potato, asparagus, zucchini, and peppadew hash, over sweet corn purée, with a balsamic drizzle

SALMON CALABRIA 34.99

Fresh baked North Atlantic Salmon with a Calabrian chili-honey glaze, served over fregola with cauliflower and sundried tomatoes

LOBSTER RISOTTO 38.99

Sautéed lobster meat with seasoned Roma tomatoes, smokey bacon and local basil over a creamy chopped spinach and romano risotto

TUSCAN HERB & CRUMB CRUSTED HADDOCK 32.99

Baked, served with roasted potatoes and asparagus

LOBSTER STUFFED SHELLS 34.99

A mixture of lobster meat, lump crab, and shrimp with ricotta and mozzarella stuffed inside pasta shells then baked in a creamy lobster marinara sauce

⌘A 20% Gratuity Will be Added to the Check on Parties of 10 or Larger ⌘Before Placing Your Order, Please Inform Your Server if A Person in Your Party has a Food Allergy⌘
⌘Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition⌘

